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APPLICANT : SNOW BRAND MILK PROD CO LTD;

INVENTOR : HAYASHI HIROMICHI;

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TITLE : PREPARATION OF CREAM CHEESE

ABSTRACT : PURPOSE: To control the physical properties of cream cheese such as hardness, oil-off, etc. without using an additive, by freezing and then thawing the curd before heat melting.

CONSTITUTION: In the conventional preparation of cream cheese, the curd obtained by the coagulation and fermentation of milk with rennet, etc. is frozen slowly near the freezing and coagulation temperature, e.g. at $-5 \sim -2^{\circ}\text{C}$ with air circulating by free convection to prevent the occurrence of oil-off, and then thawed rapidly or slowly according to the required hardness. The product is molten with heat by conventional method to obtain cream cheese.

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